



# TENUTA LUCE

## Luce Toscana IGT

[www.tenutaluce.com](http://www.tenutaluce.com)

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|------------------------|---|
| VARIETALS              | Sangiovese, Merlot  |
| VINTAGE                | 2018  |
| REGION                 | Tuscany, Italy  |
| TECHNICAL DATA         | Alcohol 15%<br>Total acidity 6.06 g/l    pH 3.39  |
| APPEARANCE             | Dark ruby red color.  |
| NOSE                   | The nose of Luce2018 is a prelude of aromas of black fruits, blackberries and violets, with marzipan and black pepper, further enriching the bouquet. |
| PALATE                 | In the mouth, the wine is voluminous and soft, balanced by a solid tannic structure, before closing with a persistent crisp finish.                   |
| AGEING                 | 24 months in French oak barriques, 80% new and 20% of second use.   |
| PAIRING                | The complexity of this wine goes well with red meat dishes such as grilled meats, roast lamb or beef, poultry, fried game and cheese.                 |
| READINESS FOR DRINKING | Drink now through 2032.   |
| RATINGS                | 97pts <b>JAMES SUCKLING.COM</b> 96pts <b>Wine Spectator</b><br>96pts <b>falstaff</b> 4,4 <b>VIVINO</b><br>93pts <b>Decanter</b>                       |
| ORDER CODE             | IT0544  |